

Starters	PRICE (£)
1a. MIXED STARTERS	£6.95
A Selection of authentic Thai starters with various sauces; these (may) includes Chicken Satay; Chicken Spring rolls; Thai Samosas; Chicken in Pandan leaf; King Prawn wrapped pastry; Prawn on Toast (may varies from the list above) Minimum of 2 people per order (= £13.90)	
1. CHICKEN SATAY	£4.45
Strips of chicken marinated in spices, put on sticks and grilled, served with lightly spiced peanut sauce	
2. CHICKEN SPRING ROLLS	£4.45
Deep fried spring rolls with mixed vegetables, noodles and a chicken filling, served with a sweet chilli sauce	
3. VEGETABLES SPRING ROLLS (v)	£4.45
Vegetable spring rolls served with a sweet and sour chilli sauce	
4. THAI SAMOSAS (v)	£4.45
Mixed vegetables stir-fried in Thai curry paste, sandwiched in filo pastry then crispy fried and served with a sweet chilli sauce	
5. KING PRAWN ROLLS	£4.95
King Prawns wrapped in a thin sheet of filo pastry then crispy fried and served with a sweet chilli sauce	
6. TOM YUM SOUP *	£4.45
Traditional Thai Spicy hot and sour soup flavoured with lemon grass, lemon juice, lime leaves, chilli and coriander. A Choice of: Chicken (£4.45) or King Prawns (£5.50)	
7. CHICKEN WRAPPED	£4.45
Cubes of chicken marinated in Thai spices, sesame seeds and herbs, wrapped in a pandan leaf, served with a sweet chilli sauce (please remove the leaf before consuming)	
8. PRAWN ON TOAST	£4.45
Minced Prawn with fresh herbs and sesame seeds, then lightly fried	
9. THAI FISH CAKE	£4.95
Mixture of minced fish, vegetables and herbs with red curry paste, deep fried and served with a sweet chilli sauce (the sauce is mixed with crushed peanuts)	
10. PRAWN CRACKERS	£1.50
Served with a sweet chilli sauce	
10a. PORK SPARE RIBS	£4.45
Pork spare ribs marinated in honey and fresh herbs, then grilled	
10b. VEGETABLES TEMPURA (v)	£4.45
Fresh mixed vegetables in special batter, fried until crispy	
10c. CHICKEN WINGS	£4.45
Chicken wings marinated in soy sauce, fresh herbs, and then crispy fried	

(V = Suitable for Vegetarian)



BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

Curry Dishes	PRICE (£)
11. RED CURRY *	£7.50
A red curry paste with coconut milk and bamboo shoots; A Choice of: Chicken; Beef; Mixed Vegetables (v) (£7.50); or King Prawns (£8.50)	
12. GREEN CURRY **	£7.50
A green curry paste with coconut milk, young aubergines and Thai basil; A Choice of: Chicken; Beef; Mixed Vegetables (v) (£7.50); or King Prawns (£8.50)	
13. MASAMUN CURRY *	£7.50
Traditional curry from the Southern region of Thailand, cooked with coconut milk, onions, potatoes and fresh Thai herbs; A Choice of: Chicken or Beef	
14. PANANG CURRY *	£7.50
Panang curry paste cooked with coconut milk, lime leaves and fresh Thai herbs; A Choice of: Chicken or Beef	

Please Note: All our curry dishes contain fish products

Stir-Fried Dishes

15. SWEET AND SOUR STIR-FRIED	£7.50
Stir fried vegetables and pineapple in a sweet and sour sauce; A Choice of: Chicken; Pork; Mixed Vegetables (v) (£7.50); or King Prawns (£8.50)	
16. OYSTER SAUCE STIR-FRIED	£7.50
A Choice of: Chicken; Beef; Mixed Vegetables (v) (£7.50); or King Prawns (£8.50); Stir fried with oyster sauce and vegetables	
17. SPICY STIR-FRIED **	£7.50
A Choice of: Chicken; Pork; Beef (£7.50); or King Prawns (£8.50); Stir-fried with Thai basil, garlic, chilli and fresh Thai herbs	
18. GINGER STIR-FRIED	£7.50
A Choice of: Chicken; Pork (£7.50); or Duck (£9.50); Stir-fried with ginger, garlic and spring onions	
19. GARLIC AND CORIANDER	£7.50
A Choice of: Chicken; or Pork; Stir-fried with garlic, pepper and chopped coriander	
20. STIR-FRIED WITH CASHEW NUTS	£7.50
A Choice of: Chicken (£7.50); or King Prawns (£8.50); Stir-fried with cashew nuts, onions, pepper in oyster sauce	
21. STIR-FRIED WITH CHILLI SAUCE **	£7.50
A Choice of: Chicken (£7.50); or King Prawns (£8.50); Stir-fried with chilli oil sauce	
22. STIR-FRIED NOODLES WITH KEE MAO SAUCE **	£7.50
A Choice of: Chicken; Pork; Mixed Vegetables (v) (£7.50); Duck (£9.50); or King Prawns (£8.50); Stir-fried noodles with Thai aubergines, chilli, garlic and fresh Thai herbs	

Side Dishes

Side Dishes	PRICE (£)
23. MIXED VEGETABLES STIR-FRIED	£4.95
Stir-fried seasonal mixed vegetables with oyster sauce and garlic	
24. PLAIN NOODLES	£1.95
25. JASMINE RICE	£1.95
Steamed Thai Jasmine Rice	
26. EGG-FRIED RICE	£2.95
Thai egg fried rice with fresh herbs	
27. GARLIC RICE	£2.95
Thai garlic rice	
28. CHIPS	£1.95
31. SPICY CHIPS	£2.50
32. THAI STICKY RICE	£2.50
Steamed Thai sticky rice	
37. THAI COCONUT RICE	£2.95

Special Dishes	PRICE (£)
29. PHAD THAI	£7.50
Rice noodles stir fried with Chicken (7.50) or King Prawns (8.50) and egg, bean sprouts, fresh vegetables and Tamarind sauce (is accompanied with crushed peanuts)	
30. SPECIAL EGG FRIED RICE	£7.50
Thai egg fried rice and fresh herbs; A choice of: Chicken (7.50) or King Prawns (8.50)	
33. GRILLED CHICKEN *	£8.50
Grilled marinated fillet chicken pieces in fresh Thai herbs and served with a curry sauce	
34. DUCK SALAD	£9.50
Marinated duck leg, roasted, sliced and served with Thai salad	
35. THAI SPICY RICE *	£8.50
A special Thai egg-fried rice with chilli and fresh Thai herbs; A Choice of: Chicken (£8.50) or King Prawns (£9.50)	
38. DUCK RED CURRY *	£10.50
Sliced roasted duck in red curry paste served with Thai herbs, tomatoes, pineapple and sweet basil leaves	
39. STARGRAZER FISH CURRY **	£9.95
A fillet of Stargrazer (also known in New Zealand as monkfish) in RED or GREEN CURRY paste fresh Thai herbs and bamboo shoots	
40. THAI CHOW MEEN	£9.50
Thai egg noodles stir-fried Thai chow mein sauce and fresh Thai herbs; Choice of Chicken, Pork, Mixed Vegetables (v) (£9.50) or King Prawns (£10.50)	
41. SHU SHI CURRY *	£10.50
King Prawns (£10.50) or Duck (£11.50) in a creamy shu shi sauce with coconut cream and Thai herbs	
42. DUCK with TAMARIND SAUCE	£11.95
Marinated breast of duck, baked, sliced and coated with spiced tamarind sauce. Also available with Chicken (£10.50) or King Prawns (£10.95)	
43. THAI SPICY SALAD (LARB) **	£10.50
Minced Chicken or Pork, is mixed with fresh Thai herbs, chilli and, crushed rice (has been roasted)	
44. TEMPURA with SPECIAL SAUCE *	£10.95
Deep fried King Prawns (£10.95) or Chicken pieces (£10.50) , is thin coated with sweet and sour chilli sauce (the sauce contains chilli)	
45. THAI JUNGLE CURRY **	£10.50
Red Curry paste is cooked with aubergine, bamboo shoots, peppers and Thai basil (Remote villages in Northern Thailand often make Kaeng Par without coconut milk in order to keep costs down (also there is no coconut tree here) and this has given rise to the nickname 'jungle curry'.) Available with Chicken (£10.50), Beef, King Prawns (£10.95), or Stargrazer fish (£11.50)	



PLEASE BE PATIENT IF YOU HAVE TO WAIT A WHILE, AS YOUR FOOD IS COOKED FROM FRESH AND TO ORDER. THANK YOU



PRICES DO NOT INCLUDE RICE, NOODLES OR CHIPS UNLESS OTHERWISE STATED

The E-Sann's Menu A

The E-Sann's Spicy Dishes...

Chef's Mix Starters

A Selection of authentic Thai starters

Main Courses

CHICKEN GREEN CURRY **

Chicken in a green curry paste with coconut milk, young aubergines and bamboo shoots

SPICY BEEF STIR-FRIED **

Strips of steak stir-fried with chilli, basil leaves and Thai herbs

SPICY KING PRAWN STIR-FRIED **

King Prawns stir-fried in a chilli oil sauce

MIXED VEGETABLES STIR-FRIED

Mixed vegetables stir-fried with oyster sauce

THAI JASMINE RICE

Steamed Thai Jasmine Rice

£17.95 per person-Minimum of two person

The Bangkok's Menu B

The Fox Inn Thai's Specialties Dishes...

Chef's Mix Starters

A Selection of authentic Thai starters

Main Courses

CHICKEN MUSAMUN CURRY *

Chicken in a traditional curry from the Southern region of Thailand, cooked with coconut milk, onions, potatoes and fresh Thai herbs

BEEF STIR-FRIED

Strips of steak stir-fried with oyster sauce and mix vegetables

SWEET AND SOUR KING PRAWN

King Prawns stir-fried with mixed vegetables, pineapple in a sweet and sour sauce

MIXED VEGETABLES STIR-FRIED

Mixed vegetables stir-fried with oyster sauce

THAI JASMINE RICE

Steamed Thai Jasmine Rice

£17.95 per person-Minimum of two person



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Thai Cuisine

Thai cuisine is more accurately described as four regional cuisines corresponding to the four main regions of the country: Northern, Northeastern (or Isan), Central, and Southern, each cuisine sharing similar foods or foods derived from those of neighboring countries and regions: Burma to the northwest, the Chinese province of Yunnan and Laos to the north, Vietnam and Cambodia to the east, Indonesia and Malaysia to the south of Thailand. In addition to these four regional cuisines, there is also the Thai Royal Cuisine which can trace its history back to the cosmopolitan palace cuisine of the Ayutthaya kingdom (1351-1767 CE). Its refinement, cooking techniques and use of ingredients were of great influence to the cuisine of the Central Thai plains. Western influences from the 17th century CE onwards have also led to dishes such as *foi thong* and *sangkaya*.

Thai cuisine and the culinary traditions and cuisines of Thailand's neighbors have mutually influenced one another over the course of many centuries. Regional variations tend to correlate to neighboring states (often sharing the same cultural background and ethnicity on both sides of the border) as well as climate and geography. Southern Thai food tend to contain liberal amounts of coconut milk and fresh turmeric, while northeastern dishes often include lime juice and ground toasted rice grains. The cuisine of Northeastern (or Isan) Thailand is similar to southern Lao cuisine whereas northern Thai cuisine shares many dishes with northern Lao cuisine and the cuisine of Shan state in Burma. Many popular dishes eaten in Thailand were originally Chinese dishes which were introduced to Thailand mainly by the Teochew people who make up the majority of the Thai Chinese. Such dishes include *chok* (rice porridge), *salapao* (steamed buns), *kuai-tiao rat nu* (fried rice-noodles) and *khao kha mu* (stewed pork with rice). The Chinese also introduced the use of a wok for cooking, the technique of deep-frying and stir-frying dishes, and noodles, oyster sauce and soybean products. Dishes such as *kaeng kari* (yellow curry) and *kaeng matsaman* (massaman curry) are Thai adaptations of dishes originating in the cuisine of India and the cuisine of Persia.



Thai cuisine, as a whole, features many different ingredients and ways of preparing food. Thai food is known for its enthusiastic use of fresh (rather than dried) herbs and spices. Common flavors in Thai food come from garlic, galangal, coriander, shallots, pepper, kaffir lime and, of course, chilies. Palm sugar, made from the sap of certain *Borassus palm*, is used to sweeten dishes while lime and tamarind contribute sour notes. From the coconut palm comes coconut milk and coconut vinegar. The juice of a green coconut can be served as a drink and the young flesh can be eaten.

Thai cooking places emphasis on lightly prepared dishes with strong aromatic components and a spicy edge. It known for its complex interplay of at least three and up to four or five fundamental taste senses in each dish or the overall meal: sour, sweet, salty, bitter and spicy.



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SAWASDEE THAI



RESTAURANT

AT THE FOX INN, RUGBY ROAD, LUTTERWORTH

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TAKE AWAY MENU